

Ktima Gerovassiliou, Epanomi, Malagousia 2019



A vibrant, aromatic wine showing jasmine and peach and a touch of mineral with a spicy and opulent mouthfeel.

Producer Note

Ktima Gerovassiliou is the brainchild of Evangelos Gerovassiliou. He initiated the revival of the family vineyard by planting the nearly extinct Malagousia in 1981. This state of the art winery is now surrounded by 72 hectares of meticulously well cared vineyards on the slopes of Epanomi. Ktima Gerovassiliou guarantees consistent, high quality wines of international acclaim every year and his Malagousia remains the benchmark to this day.

Vintage

2019 was an excellent vintage, being cited as perhaps one of the best of the past 20 years. Winter was cold, with snow, but without extremely low temperatures. Bud-break started during the second half of March with flowering mid-May. May and June saw average temperatures and some rain showers; however on 10th July, heavy rains fell which replenished soil water reserves. From mid-July to the end of the harvest, daytime temperatures were consistently 30 to 32°C falling to 19 to 20°C at night. Harvested started on 12th August for the whites, producing slightly higher volume than the previous year. The wines are full-bodied, with excellent acidity and are rich in varietal aromas.

Vineyard

At Ktima Gerovassiliou, the single, private vineyard is cultivated with great care and enthusiasm, which leads to constant research and experimentation with Greek and international varieties. New technological advances blend well with tradition throughout the vine growing and vinification processes to produce high quality wines that carry all the distinct characteristics of the terroir of Epanomi. The climate is Mediterranean with mild winters and hot summers, tempered by sea breezes. The vineyard is surrounded on three sides by the sea, which is three kilometres away, while its west side faces the Thermaic Gulf, Mount Olympus and the beaches of Pieria. The vines are grown in soils which are mainly sandy with a few clayey substrates and calcareous rocks. It is rich in sea fossils, as the surrounding hilly area was formed by sea deposits.

Winemaking

The Malagousia (pronounced Mah-lah-gou-ZYA) grapes were macerated on the skins to extract the desired level of aromas and flavours. The must was static settled and the majority was fermented in stainless steel at controlled temperatures of between 18 to 20°C; while 20% was vinified in seasoned French oak. Clarification took place by gravity. The wine was then matured on the lees for approximately two months with regular bâtonnage (lees stirring) which imparted texture and complexity.

Tasting Note

Expressive and complex aromas of white pear, peach and lemon zest combine with floral hints. Delightful and refreshing on the palate it is rich and harmonious with a spicy, mouthwatering finish with a delicious flinty, mineral character.

Grape

Malagousia 100%



Winemaker:	Evangelos Gerovassiliou
Region:	Macedonia
Sub region:	Epanomi
Country:	Greece
Alcohol:	13.5%
Dry/Sweet value:	2 (1 is dry, 7 is very sweet)
Residual Sugar:	3.2
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic	No/No
Product Code:	5915019A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Diam